



LLANO BONITO

Flavour notes

RED APPLE / ALMOND / FUDGE



Llano Bonito from Costa Rica's Tarrazú province brings honeyed, red fruit flavours to your cup – and not just because it's a Red Honey process! We began working with the charismatic Mario Araya (nicknamed “Super Mario”) via his Los Cuarteles micromill in 2022. Gathering cherries from his farms, Llano Bonito and El Higuerón, he divides his processing into two lines. Darker honeys, like this lot, only run through a de-pulper, leaving a layer of mucilage intact. This additional sugar fuels more aggressive fermentation. A second range of white honeys are processed through a demucilager. Araya's signature Red Honey process is only produced when ideal climatic conditions allow the fermenting parchment to turn an indicative red colour on micromill's raised drying beds. Soft, juicy tones reminiscent of guava meld with notes of cloudy apple juice and praline for a tasty autumnal treat.

Country **COSTA RICA**

Region **TARRAZÚ**

Producer **MARIO ARAYA**

Harvest **FEB-MAR** / *Variety* **CATUAÍ** / *Process* **RED HONEY**

Altitude **1700-1885 MASL** / *Landed* **AUGUST**